

February, 19, 2015

Public Health Committee
Connecticut General Assembly
Legislative Office Building 3000
Hartford, CT 06106

Dear Committee Chair,

As an Executive Chef for over the past 20 years I am writing to you in the support of passing bill No. 590 at the hearing on Friday 2/18/15.

As professionals in the food industry we try and make a difference each and every day. We take the time and look to increase the quality and execution in the foods that we prepare through education and modern day technology. As in most business sectors, the culinary world is ever changing, it's one of the things that motivates us as chefs.

The process of Sous Vide was developed many years ago. In the past 5 to 10 years it has become widely used across the United States not to mention most parts of the world. Yes, it does make a difference. The addition of new techniques and modern equipment it is by far one of the most effective processes that have come about in the food industry in years. A process that affects the culinary world not only in the quality, but labor costs, food costs and consistency of everyday product. It does not get any better!

Again, I write to you in supporting Bill No. 590, I think I can speak for every chef that uses this wonderful cutting edge technique. Many thanks for your time and consideration.

Sincerely,

Gerard J. Clinton
Executive Chef
Aspetuck Valley Country Club